



SET SAIL

- GRILLED PRAWNS** 

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 21
- BBQ RIBS** 

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21
- CEVICHE*** 

lime marinated fresh fish, cilantro, jalapeño, cucumber, red onion, avocado, shaved fresno chili, tortilla chips 17
- AHI TOSTADA***

yellowfin tuna, whipped avocado, gochujang aioli, cucumber cabbage slaw, sesame soy dressing 23
- CAESAR SALAD**

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 13
- PEAR & CANDIED WALNUT SALAD***

field greens, goat cheese, cranberry balsamic 15
- ROASTED BEET SALAD** 

honey whipped burrata, arugula, pomegranate seeds, pumpkin spiced pepitas, apple cider vinaigrette 19
- CRISPY CALAMARI**

macadamia nut panko crusted, sweet & sour sauce 19
- BRUSSEL SPROUTS**

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 15
- AHI SASHIMI***

shaved jalapeño, cabbage, kaiwari sprouts, yuzu shoyu 23
- SEAFOOD CHOWDER**

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 15
- MUSSELS**

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 19

BY SEA

- BAJA FISH TACOS**

beer battered mahi mahi, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 23
- MIXED SEAFOOD POT**

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 27
- LEMON GARLIC ROASTED FISH**

warm orzo salad, butternut squash, fennel & poblano peppers, poblano cream, blistered tomatoes, squid ink vinaigrette, chili oil 29
- FRESH FISH CAESAR**

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 22



BY LAND

- CHEF'S BURGER***

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 21

add duroc applewood bacon 3

add avocado 2
- HEARTS OF PALM CHICKEN SALAD** 

butter lettuce, hearts of palm, roasted red peppers, blue cheese, sea salt hazelnuts, basil vinaigrette 22
- STEAK & WEDGE*** 

brandt farms all-natural USDA prime sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 29
- CAPRESE SANDWICH**

burrata cheese, basil pesto, tomato & wild arugula, rosemary focaccia, cucumber & kalamata olive salad 19

add grilled chicken 6

add duroc applewood bacon 3

DESSERT

- HULA PIE**

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15
- CHOCOLATE PEANUT BUTTER TORTE**

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, brûléed banana 16
- NEW YORK STYLE CHEESECAKE**

almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis 14
- SEASONAL SORBET** 

fresh berries 13

 *Gluten Conscious – item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.*

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*

A 20% gratuity will be added for parties of eight or more.

A 5% surcharge will be added to takeout orders.